Food and Drug Administration, HHS

mills may be safely used in accordance with the following conditions:

- (a) They are used in the control of microorganisms in cane-sugar and/or beet-sugar mills as specified in paragraph (b) of this section.
- (b) They are applied to the sugar mill grinding, crusher, and/or diffuser systems in one of the combinations listed in paragraph (b) (1), (2), (3), or (5) of this section or as a single agent listed in paragraph (b) (4) or (6) of this section. Quantities of the individual additives in parts per million are expressed in terms of the weight of the raw cane or raw beets.
 - (1) Combination for cane-sugar mills:

	Parts per mil- lion
Disodium cyanodithioimidocarbonate	2.5
Ethylenediamine	1.0
Potassium N-methyldithiocarbamate	3.5

(2) Combination for cane-sugar mills:

	Parts per mil- lion
Disodium ethylenebisdithiocarbamate	3.0 3.0

(3) Combinations for cane-sugar mills and beet-sugar mills:

	Parts per mil- lion
(i) Disodium ethylenebisdithiocarbamate	3.0
Ethylenediamine	2.0
Sodium dimethyldithiocarbamate	3.0
(ii) Disodium cyanodithioimidocarbonate	2.9
Potassium N-methyldithiocarbamate	4.1

(4) Single additive for cane-sugar mills and beet-sugar mills.

	Parts per million
2,2-Dibromo-3-nitrilopropionamide (CAS Reg. No. 10222–01–2). Limitations: By-product molasses, bagasse, and pulp containing residues of 2,2-dibromo-3-nitrilopropionamide are not authorized for use in animal feed.	Not more than 10.0 and not less than 2.0.

(5) Combination for cane-sugar mills:

	Parts per mil- lion
n-Dodecyl dimethyl benzyl ammonium chloride	0.05+0.005
n-Dodecyl dimethyl ethylbenzyl ammonium chloride	0.68±0.068

				Parts per mil- lion
n-Hexadecyl chloride			ammonium	0.30±0.030
			ammonium	0.05±0.005
n-Tetradecyl chloride			ammonium	0.60±0.060
n-Tetradecyl	dimethyl	ethylber		0.32±0.032

Limitations. Byproduct molasses, bagasse, and pulp containing residues of these quaternary ammonium salts are not authorized for use in animal feed.

(6) Single additive for beet-sugar mills:

	Parts per million
Glutaraldehyde (CAS Reg. No. 111–30–8).	Not more than 250.

(c) To assure safe use of the additives, their label and labeling shall conform to that registered with the Environmental Protection Agency.

[42 FR 14526, Mar. 15, 1977, as amended at 47 FR 35756, Aug. 17, 1982; 50 FR 3891, Jan. 29, 1985; 57 FR 8065, Mar. 6, 1992]

§ 173.322 Chemicals used in delinting cottonseed.

Chemicals may be safely used to assist in the delinting of cottonseed in accordance with the following conditions:

- (a) The chemicals consist of one or more of the following:
- (1) Substances generally recognized as safe for direct addition to food.
- (2) Substances identified in this paragraph and subject to such limitations as are provided:

Substances	Limitations
alpha-Alkyl-omega- hydroxypoly-(oxyethylene) produced by condensation of a linear primary alcohol containing an average chain length of 10 carbons with poly(oxyethylene) hav- ing an average of 5 ethyl- ene oxide units.	May be used at an application rate not to exceed 0.3 percent by weight of cottonseeds to enhance delinting of cottonseeds intended for the production of cottonseed oil. Byproducts including lint, hulls, and meal may be used in animal feed.

§ 173.325

Substances	Limitations
An alkanomide produced by condensation of coconut oil fatty acids and diethanolamine, CAS Reg. No. 068603–42–9.	May be used at an application rate not to exceed 0.2 percent by weight of cottonseeds to enhance delinting of cottonseeds intended for the production of cottonseed oil. Byproducts including lint, hulls, and meal may be used in animal feed.

[47 FR 8346, Feb. 26, 1982]

§ 173.325 Acidified sodium chlorite solutions.

Acidified sodium chlorite solutions may be safely used in accordance with the following prescribed conditions:

- (a) The additive is produced by mixing an aqueous solution of sodium chlorite (CAS Reg. No. 7758–19–2) with any generally recognized as safe (GRAS) acid.
- (b)(1) The additive is used as an antimicrobial agent in poultry processing water in accordance with current industry practice under the following conditions:
- (i) As a component of a carcass spray or dip solution prior to immersion of the intact carcass in a prechiller or chiller tank;
- (ii) In a prechiller or chiller solution for application to the intact carcass;
- (iii) As a component of a spray or dip solution for application to poultry carcass parts:
- (iv) In a prechiller or chiller solution for application to poultry carcass parts; or
- (v) As a component of a post-chill carcass spray or dip solution when applied to poultry meat, organs, or related parts or trim.
- (2) When used in a spray or dip solution, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 parts per million (ppm), in combination with any GRAS acid at a level sufficient to achieve a solution pH of 2.3 to 2.9.
- (3) When used in a prechiller or chiller solution, the additive is used at levels that result in sodium chlorite concentrations between 50 and 150 ppm, in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.8 to 3.2.

(c) The additive is used as an antimicrobial agent in accordance with current industry practice in the processing of red meat, red meat parts, and organs as a component of a spray or in the processing of red meat parts and organs as a component of a dip. Applied as a dip or spray, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 ppm in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.5 to 2.9.

(d)(1) The additive is used as an antimicrobial agent in water and ice that are used to rinse, wash, thaw, transport, or store seafood in accordance with current industry standards of good manufacturing practice. The additive is produced by mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH in the range of 2.5 to 2.9 and diluting this solution with water to achieve an actual use concentration of 40 to 50 parts per million (ppm) sodium chlorite. Any seafood that is intended to be consumed raw shall be subjected to a potable water rinse prior to consumption.

- (2) The additive is used as a single application in processing facilities as an antimicrobial agent to reduce pathogenic bacteria due to cross-contamination during the harvesting, handling, heading, evisceration, butchering, storing, holding, packing, or packaging of finfish and crustaceans: or following the filleting of finfish; in accordance with current industry standards of good manufacturing practice. Applied as a dip or spray, the additive is used at levels that result in a sodium chlorite concentration of 1,200 ppm, in combination with any GRAS acid at levels sufficient to achieve a pH of 2.3 to 2.9. Treated seafood shall be cooked prior to consumption.
- (e) The additive is used as an antimicrobial agent on raw agricultural commodities in the preparing, packing, or holding of the food for commercial purposes, consistent with section 201(q)(1)(B)(i) of the act, and not applied for use under section 201(q)(1)(B)(i)(I), (q)(1)(B)(i)(II),(q)(1)(B)(i)(III) of the act, in accordance with current industry standards of good manufacturing practice. Applied as a dip or a spray, the additive is used